

# PEOPLE TALKED ABOUT

## Greenwood's Appeal to Ireland



Sir Hamar Greenwood, chief secretary for Ireland, (portrait herewith) says: "There has never been a time when the Irish executive, the British cabinet, and the house of commons were more desirous of settling this age-long Irish question and we are ready to make representation from every quarter as to the best method of solution."

According to the preponderance of press representation there are three voices from Ireland that are gradually making themselves heard above the confusion. Two of them proceed from the two extreme Irish factions: one from the Orangemen of the north who insist upon maintaining the Irish system as it is; and the other from the Sinn-Felers, who demand independence. Between these policies lies the middle course of dominion government, backed by the Irish Dominion league. The founder of this league and leader of moderate Irish

Nationalist opinion, Sir Horace Plunkett, is authority for the statement in a public speech that the situation in Ireland is more gravely alarming than it has been within his knowledge of sixty years. The leader of the Unionists, Sir Edward Carson, has expressed a very similar view. He said during a debate in the house of commons that he had never known anything like the state of anarchy prevailing.

Sir Hamar Greenwood appealed to all parties and creeds to support the government, and predicts an even worse situation than the present if his appeal is not heeded.

## Curtis Renominated in Kansas

Senator Charles Curtis of Kansas has been nominated in the Republican primary for re-election. Public attention was directed to this primary because there was a feeling that it was in a way a test of the sentiment in the Sunflower state about the industrial relations court law that calls for compulsory arbitration of disputes when the public welfare is involved. Gov. Henry J. Allen, the author of this unique Kansas law, was also a candidate for nomination for re-election. There seemed to be an idea that Allen and Curtis were in the same boat and would sink or swim together. Allen's victory was sweeping.

Senator Curtis was elected to the United States senate in 1907 to fill out the unexpired term of Senator J. R. Burton, resigned, succeeding Senator A. W. Benson, appointed ad interim. In 1912 he received the popular vote for the senatorial nomination, but lost under the district plan. In 1913 Kansas adopted the direct primary and in 1914 he gained the nomination over Senator J. L. Bristow and in the election defeated Neely, Democrat, and Murdock, Progressive.

Senator Curtis is a "native son," having been born in Topeka in 1860. He got his schooling in the Topeka schools, studied law in Topeka and was admitted to the bar in 1881. He was elected to the Fifty-third congress and served eight successive terms.



## New Law Retires Gen. J. E. Stuart



The provisions of the new civil service retirement law resulted in the discharge by Postmaster General Burleson's orders of 150 postal employees at Chicago and their efforts at reinstatement attracted the attention of the whole country. The result of their efforts was that 11 of the 150 have been notified that recommendations for their reappointment had been filed with the civil service commissioners.

One of the veterans not named among the 11 is Gen. James E. Stuart, aged seventy-eight, chief postal inspector for the last four decades.

At twenty he received his country's flag in the battle of Stone River. He was cited twice during the Civil war for bravery, and was mustered out in command of a regiment. A year later he entered the postal service but still kept up his military work. In the fifty years following he became one of the best known postal

inspectors in the United States, and climbed to the rank of brigadier general in the Illinois national guard.

He entered the postal service in 1866, in charge of the second railway mail car in service. In 1870 he was appointed to his present office, a position he has held continuously for forty-four years.

"I have the record for continuous employment in the service of my government," he said. "I have been in that service for sixty-six years, fifty-four of which I have spent in the postoffice."

## Ferris Defeats Gore for Senate

Representative Scott Ferris has defeated Senator Thomas P. Gore for the Democratic nomination for United States senator from Oklahoma. The primary contest had features out of the ordinary which attracted widespread attention. In the first place, Senator Gore is blind and it has been held in Oklahoma that a sentimental vote would keep him in his seat for years. He has served since 1907 and his majority in 1914 was over 46,000.

In the second place Senator Gore was the author of the Gore resolution of 1916, warning Americans not to travel on belligerent ships, which was decisively beaten in the senate. Later he voted for the Lodge reservations to the League of Nations.

Scott Ferris on the other hand, has been a warm supporter of the presidential policies in the lower house. So the political sharps profess to see considerable significance in his victory over Senator Gore.

Representative Ferris was elected to the Sixtieth congress and is serving his seventh successive term. Before the Republicans gained control of the house he was chairman of the important public lands committee.



## NEW COATS FOR THE SMALL GIRL



THIS small person is much pleased with life in general and her new coat in particular, and she has no monopoly of pleasure in the new styles for children. For little girls the recently arrived coats are the most ingenious and the most pleasing that have come to pass in recent years. They ought to be, to appease us for our much-abused and depleted pocket-books which they have helped to flatten; for children's coats are among the list of things that have increased most in price. But parents hearts are soft; a procession of new frocks and coats for girls will wheedle them out of more coin than it should and reconcile them to its loss.

Velours is as much a favorite for little people as for grownups. It appears on the little girl pictured here in a coat suited to a child anywhere from four to eight years old and shows how well it looks with border of wool angora. This fuzzy and childish-looking trimming makes the cuffs that finish off plain sleeves and the little choker collar with two make-believe ermine tails that bring it to a happy

ending. There is further cause for satisfaction in a band of embroidery on the angora. The picture tells the simple story of this garment perfectly. It is merely a full skirt joined to a plain body that buttons at the left front and is extended at the back and front into a rounded tab below the waistline.

There are coats with big cape collars and big patch pockets quite out of proportion to the small garments they adorn but sure to delight young ladies from four to ten who are observant of grown up styles and know what they want. Velours, duvetyn and homespun are used for making them, or a tiny girl may be indulged in velvet. There are others with deep pointed yokes to which full skirts are gathered. Wide choker collars of fur and round fur buttons make one's joy complete in them. But about the best of all are coats having scarfs and cuffs of different materials. Such coats are straight garments "all buttoned up before," with narrow belts, deep cuffs and scarfs embroidered with bright colored wool across the ends

## Hats Dispel September's Gloom



AS a panacea for the average brooding heart a clever woman advises a new hat. In time of trouble when one must contemplate a long school year ahead, at the end of a blissful vacation, there is nothing more consoling than new millinery. It takes one's mind off the dullness of algebra and the trials of Latin.

Getting together an outfit is pleasantly exciting to the young person going away to school and under the supervision of a discriminating mother she will be provided with just enough clothes, simply designed, well and smartly made. Her millinery will include a very practical tailored hat and a simple dress or demi-dress affair. There is a good example of this sort of hat at the left of the group of school-girls hats shown above. It is made of chenille braid, with soft, full ribbon laid about the brim edge and is decorated with long stitches of embroidery silk. These are very pretty velvet models, including shapes with turned back brims and Breton sailors for young women; the greatest

favorites are the dashing artists' tan and the various off-the-face shapes.

There are tams of all sorts, for all kinds of wear and all ages of girls. Except for tassels or pompons there are almost no trimmings. On wide-brimmed velvet hats, for older girls, long velvet ears contribute much sprightly style as a finishing touch.

For younger girls nothing is quite so elegant as the beaver and felts that are shown in a variety of simple shapes. All these hats have ribbon collars and long sash ends or tailored bows. A handsome specimen of beaver appears at the top of the group pictured, with collar and sash ends of a full ribbon. Below it at the right is a Breton sailor of felt and at the bottom of the group an off-the-face shape in felt having the upturned brim outlined with a strip of light felt.

Julia Bottomly

## THE KITCHEN CABINET

Keep a daily account; it will be a most convincing truth of wastefulness if you are wasteful, and of your extravagance if you are extravagant, of your independence and good sense if you possess these qualities.—Bertha J. Richardson.

### THE CANNING CORNER.

There is as much of a diversity of opinion in regard to various pickles as there is in regard to mother's mince meat. We all like certain foods that we are used to eating. In the following recipes we will each choose that which seems good to us.

**Cucumber Relish.**  
Take two quarts of chopped cucumbers, two quarts of white onions, chopped. Put in a colander and sprinkle with a quarter of a cupful of salt. Let stand one hour, drain and wash, then drain again. Stir one tablespoonful of turmeric into a cupful of sugar; add to it one quart of vinegar and bring to a boil. Put in the cucumbers and onions and boil up once. Put away in jars well sealed.

**Oil Pickles.**  
Take 100 cucumbers one-half to one inch in diameter, slice without peeling very thin, sprinkle one pint of salt over them and let stand over night with one-half dozen small onions sliced thin. Drain, but do not wash, mix with one-fourth pound each of white mustard seed, black mustard seed, four tablespoonfuls of celery seed and one-third of a pint of olive oil. Stir until well blended and add cold vinegar, good snappy vinegar, to cover. Put in glass jars and seal. Keep in a cool place. Those who like olive oil never tire of this kind of pickle.

**Canning Tomatoes Whole.**  
Take a gallon of water, a cupful of salt and when boiling hot drop in whole firm, ripe tomatoes. Let cook until tender but not mushy, remove with a skimmer or perforated spoon to the jar and fill, packing them well. They make their own juice. Seal carefully and in the winter you may serve whole tomatoes as a vegetable or salad.

**Grab Apple Jelly.**  
Wash and core sufficient apples to weigh four pounds, add two quarts of cold water, boil and cook for twenty minutes. To each pint of liquid add one-half pound of sugar. Put the juice in the kettle and the sugar in the oven to heat, boil the juice for ten minutes, add the sugar, cook three minutes and pour into the tumblers.

If either man or woman would realize the full power of personal beauty, it must be by cherishing noble thoughts and hopes and purposes; by having something to do and something to live for that is worthy of humanity, and which, by expanding the capacities of the soul, gives expansion and symmetry to the body which contains it.—Upham.

### SEASONABLE GOOD THINGS.

When one buys preserved pineapple the price is so high that one is glad to have a formula for making it at home.

**Candied Pineapple.**  
Peel the fruit and cut it in strips two inches long and half an inch wide and one-quarter inch thick. Measure the fruit and add half the quantity of sugar and let stand until the sugar is dissolved which may be a day. Drain off the juice and boil it five minutes then add the fruit and cook five minutes or less. Spread the pineapple on a plate in the sun, turn and when dry roll in granulated sugar and pack in boxes with waxed paper between the layers. This is an especially delicious confection.

**Peach Conserve.**  
Take five and one-half pounds of peaches, five pounds of sugar, two medium sized oranges, and one pound each of walnuts and seedless raisins. Peel the peaches and remove the stones and cut in small pieces. Put the raisins and oranges through the meat chopper and cut the nut meats into coarse pieces. Stir all together, add sugar and cook slowly until of the consistency of jam, stirring often to keep from scorching. This makes about eighteen glasses. Cover with paraffin when cool.

**Indian Chutney.**  
Take two quarts each of tart apples and green tomatoes, two pounds of seedless raisins, three cupfuls each of brown sugar and vinegar, one small onion, two cupfuls of lemon juice, one teaspoonful of red pepper, one-half cupful of salt and a small jar of preserved ginger. Pare and core the apples and put them with the tomatoes and onions through the meat chopper, also the raisins. Mix all the ingredients in a stone jar and let stand over night. In the morning set the jar into a kettle of cold water, heat slowly and cook six hours, stirring often. Put into jars and seal.

**Tongue Salad.**  
This is a salad nice for a luncheon dish. Take one-third each of boiled tongue finely minced, celery and potato, add minced parsley and serve with a highly seasoned dressing.

"If all the trees in all the wood could take on mortal form And leave the place where they have stood through sunshine and through storm; The mighty oak would be a knight in armor strong and tall; The slender birch with dress so white would be a lady fair."

### BANANA DISHES.

The wholesome banana lends itself to a variety of dishes, enhancing the flavor and adding to the nutritive value.

**Banana and Prune Jelly.**  
Soak one-half pound of prunes in water over night; cook until tender in the same water. Drain, remove the stones and cut in pieces. Soak half a box of gelatin in one-half cupful of cold water; add enough boiling water to the hot prune liquid to make a pint; pour over the soaked gelatin and strain the whole over four bananas, cut in cubes. Heat to the scalding point, add three-quarters cupful of sugar, three-quarters cupful of lemon juice, pieces of prunes, a little grape juice; stir until the sugar is dissolved. Turn into a mold and set aside to become firm. When cold, turn from the mold and serve with whipped cream.

**Escalloped Bananas.**  
Stir one-quarter of a cupful of butter into one pint of bread crumbs. Sprinkle the bottom of a pudding dish with the crumbs, cover with sliced bananas and sprinkle with sugar and cinnamon. Repeat the layers until the crumbs are used. Add a little lemon juice or hot water, cover and bake 25 minutes, then remove the cover and brown. Serve as a dessert, with cream and sugar.

**Fruit Punch.**  
Boil together four cupfuls of sugar and four cupfuls of water fifteen minutes. When cool, add the juice of four lemons and six oranges, the pulp of four bananas, a pint of strawberry juice and a cupful of fresh tea; let stand on ice until serving time, then add six quarts of ice water, a pint or two of apollinaris water. Add two bananas sliced in one-quarter-inch slices.

**Compote of Bananas With Orange Sirup.**  
Prepare a thick rich sirup of orange juice, rind and sugar. Cook and pour over a pyramid of peeled bananas. Sprinkle with chopped pistachio nuts; chill and serve.

To him who in the love of nature holds Communion with her visible forms she speaks A various language; for his eager hours She has a voice of gladness, and a smile And eloquence of beauty, and she glides Into his darker musings with a mild And healing sympathy that steals away Their sharpness, ere he is aware.—William Cullen Bryant.

### EVERYDAY GOOD THINGS.

Save every bit of fat from bacon, suet or roasts and the household will not want for fats. The bacon fat, if the delicious smoked flavor is at all objectionable, may be washed by putting it in cold water and letting it come to the boiling point, then cool and all the sediment and most of the smoky flavor will be taken out in the water. Skim off the fat when it is cold.

**Creole Loaf.**  
Take one and one-half pounds of chopped meat, pork and beef mixed, one and one-half onions chopped, one-half can of tomatoes, salt, pepper and one-half cupful of rolled oats. Mix well and bake and serve with a tomato sauce.

**Potatoes au Gratin.**  
Boil the potatoes in their jackets, peel and chop rather coarsely. Put the potatoes into a baking dish, pour over them a white sauce and a sprinkling of grated cheese. Put into the oven, cover with buttered crumbs and bake until the crumbs are brown.

**Never-Fail Cake.**  
Take one cupful of New Orleans molasses, one teaspoonful of soda, one tablespoonful of butter or lard, nutmeg, ginger, cinnamon or vanilla for flavoring, add one-half cupful of milk and a pinch of salt with flour to make a soft batter. Add the soda to a spoonful of warm water, then pour that into the molasses; stir until it foams. Bake in layer tins or loaf.

**Mock Angel Food.**  
Sift several times one cupful of flour and three teaspoonfuls of baking powder, add one cupful of boiling hot milk, stir smooth, fold in the whites of two eggs beaten stiff and bake in a loaf forty minutes.

**Almond Cakes.**  
Take one-half cupful each of sugar and butter, one egg, one-half teaspoonful of cinnamon, one-fourth teaspoonful of cloves, the same of grated nutmeg, one-half of a lemon rind, grated, two teaspoonfuls of orange juice and two cupfuls of flour. Mix and bake in a slow oven.

Nellie Maxwell